

ONLY LOVE STRANGERS



OLS Seafood Tower	95
(6) Oysters, (4) Little Neck Clams, (4) Shrimp Cocktail, Salmon Rillette, Scallop Tartare, Razor Clams with Chorizo, Gilda Pinxto	
Jumbo Shrimp Cocktail	21
Daily Oysters	half dozen 24 / dozen 48
Littleneck Clams	half dozen 18 / dozen 36

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any food allergies or dietary restrictions. Automatic gratuity of 20% will be added to parties of 6 and up.

For downstairs seating, there is a \$50 per person food and beverage minimum spend (subtotal - not including tax). Any difference will be charged as an "Unmet Minimum" on your bill.

Flatbreads	
Pan Con Tomate, Anchovies, Pickled Fresno	16
Njuda, Spicy Sopressata, Honey	16
Wild Mushroom, San Marzano Tomato, Mozzarella	15
Basil Pesto & Ricotta	15
Mezzes with Oregano Lavash & Crudités	28
White Bean Hummus, Tomato	
Beetroot Hummus, Pistachio Dukkah	
Whipped Feta, Green Olives	
Burrata, Peach, Vin Cotto, Brown Butter Sunflower Seeds, Herbs	19
Little Gem Lettuce, Lemon Parmesan, Black Olive, Sunchoke, Pink Peppercorn	21
Cacio e Pepe Arancini, Peas	15
Ossetra Caviar Cannoli, Potato, Sour Cream & Onion	21/pc
Truffle Fries, Parmesan, Chives	13
Fried Chicken, Tangy Labneh, Chives	18
+ Ossetra Caviar	20
Cypriot Sausage, Almond Skordalia, Radicchio, Asparagus	19
Dry Age Sliders, Fontina, Caramelized Onions, Guanciale, Piparras Pepper	21
Shrimp Kataifi, Calabrian Chili Aioli, Cilantro	28
Calamari, Puttanesca, Lemon	23
Charred Octopus, Braised Cannellini, Pickled Red Onion, Chorizo	28
Steamed Mussels, Sofrito, Bourguignon Butter, Fries	29
Gnocchi di Mare, Fra Diavolo, Basil	32

COCKTAILS

SWING	19
Campari, bergamot, orange, prosecco	
ACID	19
Lemon Vodka, basil, anise liqueur, citrus	
GROOVE	19
Lemon Vodka, sage, pineapple, citrus	
BOSSA NOVA	19
Mezcal, grapefruit, yellow pepper, pineapple cube	
BEBOP	19
Tequila, apple, beet, citrus, pomegranate	
NEW ORLEANS	20
Rye whiskey, artichoke liqueur, almond liqueur, rhubarb	
NU	20
Vodka, cacao liqueur, hazelnut liqueur, espresso cube	
FUSION	19
Gin, strawberry, blueberry, blackberry, citrus	
MODERN	19
Gin, pear, pomegranate, cranberry	

MARTINIS 21

DOUBLE DIRTY
Gin or Vodka, olive brine mix
PICKLED
Gin or Vodka, pickled brine mix

OUZO
Gin or Vodka, ouzo mix

ZERO PROOF 15

POST BOP
Pomegranate, ginger, citrus, ginger ale
COOL
Angostura, citrus, maple, tonic water, soda

BEER 10

<i>Menabrea Bionda Lager</i>
4.80%, Italy
<i>Brooklyn Pilsner</i>
5.0%, New York
<i>Brooklyn Ipa</i>
6.9%, New York

BEVERAGES

San Pellegrino	10
Acqua Panna	10
Sodas	5
Coffee	5
Tea	5

WINE BY THE GLASS

SPARKLING

Brut Nature Grappe De Bulle 2018
Stephane Rocher (Loire), Cabernet Franc

22

Brut Reserva Cava NV
Bohigas (Catalonia), Xarel-lo,
Macabeo, Prellada

18

WHITE

Quincy Beaucharme 2022
Sylvain Bailly (Loire), Sauvignon Blanc

17

Riesling Trocken 2021
Bassermann-Jordan (Pfalz), Riesling

18

Soave Classico 2022
Gini (Veneto), Garganega

18

Assyrtiko 2022
Alexakis (Crete), Assyrtiko

17

ROSÉ

Paestum Vetere Rosato 2022
San Salvatore (Campania), Aglianico

17

RED

Vina Alberdi Reserva 2018
La Rioja Alta (Rioja), Tempranillo

19

Bordeaux Supérieur Rouge 2020
Chateau Chatelier (Bordeaux), Merlot

17

Rosso di Montalcino 2021
Caprili (Toscana), Sangiovese

18

Naoussa Xinomavro Ramnista 2019
Kir-Yianni (Macedonia), Xinomavro

19

WINE

SPARKLING

Blanc de Blanc Brut Nature NV
Laherte Freres (Champagne), Chardonnay

120

Royale Réserve Brut NV
Phillipponnat (Champagne), Pinot noir,
Chardonnay, Pinot Meunier

160

Fluence Brut Nature 2007
Franck Pascal (Champagne), Pinot Meunier,
Pinot Noir, Chardonnay

320

Brut Reflets De Riviere NV
Goutourbe-Bouillot (Champagne),
Pinot Meunier, Pinot Noir, Chardonnay

110

Brut Nature Grappe De Bulle 2018
Stephane Rocher (Loire), Cabernet Franc

95

Brut Reserva Cava NV
Bohigas (Catalonia), Xarel-lo,
Macabeo, Prellada

75


Moscato d'Asti Exergia 2023
Cordero San Giorgio (Piemonte), Moscato

65

WHITE

Albariño Rias Baixas 2022
Granbazan (Galicia), Albariño

70

<i>1er Cru Mont-De-Milleu</i> 2021 Domaine Pinson Freres (Chablis), Chardonnay	120	<i>Bordeaux Supérieur Rouge</i> 2020 \$75 Château Chatelier (Bordeaux), Merlot	
<i>Quincy Beaucharme</i> 2022 Sylvain Bailly (Loire), Sauvignon Blanc	75	<i>Saint-Émilion Grand Cru</i> 2019 Clos de la Cure (Bordeaux), Merlot, Cabernet Franc	100
<i>Riesling Trocken</i> 2021 Bassermann-Jordan (Pfalz), Riesling	75	<i>Bott Crozes-Hermitage</i> 2021Q Domaine Graeme & Julie Bott (Rhône), Syrah	120
<i>Winkl</i> 2022 Cantina di Terlano (Alto Adige), Sauvignon Blanc	100	<i>Rosso di Montalcino</i> 2021 Caprili (Toscana), Sangiovese	80
<i>Soave Classico</i> 2022 Gini (Veneto), Garganega	80	<i>Brunello di Montalcino</i> 2018 Ciacci e Piccolomini (Toscana), Sangiovese	120
<i>Pithos Bianco</i> 2022 Cos (Sicilia), Izolia, Grillo	90	<i>Barolo Brunate</i> 2019 Francesco Rinaldi (Piemonte), Nebbiolo	160
<i>Sopra sole</i> 2022 Pala (Sardegna), Vermentino	75	<i>Pithos Rosso</i> 2022 Cos (Sicilia), Nero D'Avola	90
<i>Assyrtiko</i> 2022 Alexakis (Crete), Assyrtiko	70	<i>Naoussa Xinomavro Ramnista</i> 2019 Kir-Yianni (Macedonia), Xinomavro	85
ROSE		When I have talked for an hour I feel lousy – Not so when I have danced for an hour: The dancers inherit the party While the talkers wear themselves out and sit in corners alone, and glower.	
<i>Paestum Vetere Rosato</i> 2022 San Salvatore (Campania), Aglianico	80		
RED			IAN HAMILTON FINLAY
<i>Vina Alberdi Reserva</i> 2018 La Rioja Alta (Rioja), Tempranillo	85		
<i>Rioja Selecccion Especial</i> 2015 La Rioja Alta (Rioja), Tempranillo	200		